



PHILOSOPHY IS NOTHING BUT DISCRETION

EVERY WOMAN'S OPPORTUNITY

The Bulletin, a good home letters; good business letters; good help letters of any kind, the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper.

Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month.

WHAT TO TALK.

Talk Happiness; the world is sad enough. Without your words, no path is wholly rough. Look for the places that are smooth and clear. And speak of these, to rest the weary ear.

Of earth, so hurt by one continued strain. Of human discontent and grief and pain. Talk Faith; the world is better off without. Your uttered ignorance and morbid doubt. If you have faith in God, or man, or self.

Say so, if not, push back upon the shelf. Of silence all your thoughts till faith shall come. No one will grieve because your lips are dumb.

Talk Health; the dreary, never-changing tale. Of fatal maladies is worn and stale; By counting up the symptoms of disease. You cannot charm or interest or please. Say you are well, or all is well with you. And God shall hear your words—Selected.

THE CRICKETS.

Listen to the cricket singing in the grass; Jolly little minstrels, not a cure have they; Piping up so blithely when they hear you pass, Whether sun is shining or the sky is gray.

Cheer up! is their watchword, for the cricket knows That its chirping gladdens many a weary day. What a place to live in were the world, suppose We could keep on singing in the cricket's way.

—By Nellie M. Coye.

INQUIRIES AND ANSWERS.

FARMER'S DAUGHTER—Card received and mailed to Primrose. BETTIE BROWN: Letter received and mailed to Ethlyn.

A WORD FROM AUNT MARY.

Dear Social Corner Friends:—I was very sorry not to attend Olga's Social Corner picnic as I knew she and her husband would be so disappointed and that I should meet many pleasant friends; but it seemed too far, and I had no auto.

Was very glad to meet several of the writers at the Norwich fair. Made the acquaintance of brother Jim, the lover of poetry. Hope he will often contribute to the Corner.

Many thanks to The Bulletin Co. for the use of their tent for a meeting and resting place for the Social Corner family. It was very convenient. It is such acts of kindness and courtesy that makes life worth living. As life is so uncertain and we all know that we shall not pass through this world again, let us all hasten to do all the kindness we can to whoever we come in contact with. A kindly look and a loving hand can do much to cheer a lonely and despondent brother or sister, and it costs us nothing, but often helps one along the pathway of life.

A Christian should ever have a cheerful smile. Are they not children of the King of Heaven? Heirs of a Heavenly Kingdom? The dominion of our Heavenly Father and our Saviour when we are gloomy and down-faced, as if there was no comfort or joy in the service of our Lord.

Let us all live in the sunshine of life and love and reflect it in our daily lives, so that we may not live in vain. Best wishes for all.

AUNT MARY.

TO PATCH A DRESS.

Social Corner Sisters: In dressing-dress where only a patch could remedy matters the frayed part around the tear should be carefully smoothed and a piece of the material, cut with a very thin needle placed on the hole and a heavy-weight placed upon it until dry.

Ethlyn: More than pleased that you got the prize. I have enjoyed your letters. Almost any one can take up a cook-book and read how to make cake, boil potatoes and can vegetables, etc., but it is seldom you see a recipe how to hang pictures, how to dye goods, or how to make curtains.

DAISY.

screens must be taken out and packed away, after dusting them, rub the frames and wire thoroughly with a cloth dampened in kerosene. This will add much to their appearance and keep the wire from rusting; the same precaution should be taken when packed away in the fall.

ANNA MELL.

A HAPPY DAY WELL SPENT.

Dear Editor: I, too, must say a praising word for Olga's picnic Aug. 24th. It certainly was a happy day well spent. Thank Mr. and Mrs. Olga gave us such a warm welcome it was worth while and a day long to be remembered.

Olga: The scalded hand is all right. I thank The Bulletin for the delicious ice cream which went right to the spot after partaking of other goods. Best wishes to all.

ANNA MELL.

OLD RELIABLE STANDBYS.

Dear Social Corner Friends: It has been quite a while since I contributed to The Corner. Am sorry I am so far away it is impossible for me to attend any of your picnics and other Social gatherings.

What has become of Nan and Dorothea? Hope they will come again soon, as I miss their cheerful letters. Am sending some century old remedies, which are still reliable standbys, and often save calling a doctor unnecessarily.

Asthma: When a person has an attack of this complaint his feet should be soaked in warm water. A strong soap suds or herb tea made of catnip or pennyroyal may be given at the same time which will excite gentle perspiration and will generally afford relief.

Another remedy is to prepare blotting paper by soaking it with saltpetre and burning it in the room with the patient, allowing them to inhale the fumes.

Bleeding at the Nose: Soak the feet and hands in warm water and apply a cloth wrung out in cold water on the back of the neck and on the forehead behind the ears. Gum arabic powdered fine and snuffed from your fingers or blown into the nose through a quill, is good.

In Case Clothes Taking Fire one should never open the door and rush into the street, but to lie down immediately and if they give to themselves in rug, carpet, coat, cloak or any other woollen article which may be near. If any other persons are present they should be told to do the same as the readiest way of putting out the flame. The reason is plain.

By running about through the air, you are in the flames and make a fire of themselves; whereas the object should be to smother it. Do not drag the sufferer to a pump or tear the burnt clothes from the ground. If they are rushed the flames, remove the clothing as gently as possible and then sprinkle flour over the burnt parts of the body. The ground should be kept the air from it as much as possible. Medical direction should, of course, be procured as quick as possible.

To escape from, or go into a house on fire creep or crawl with your face near the door, and although the room be full of smoke to suffocation, yet near the door the air is pure and may be breathed with safety.

Cancer: Mix the yolk of an egg with fine salt, make it into a salve, spread on a piece of soft leather, and apply near the cancer. Change it every day and a cure will soon be effected.

Indian Remedy for Cancer.—Take the roots of pitch pine saplings, chop them up fine and boil in water until full until all the strength is exhausted. Use twenty or thirty minutes, then strain off the liquor and boil it down to one gallon. Add a quart of sugar and keep the fire on it as much as possible. Medical direction should, of course, be procured as quick as possible.

Canker and Sore Mouth.—Black currant jelly is an excellent remedy. Dysentery.—Two ounces of fine salt in a pint of French brandy and taken a teaspoonful at a time, two or three times a day, will soon give relief. This is also good for the rheumatism, dyspepsia and indigestion.

Boiled mutton with flour and taken in the first stage of dysentery is in all common cases an invaluable remedy. Boiled milk without flour is too harsh. Fruit all other foods.

Greaser: Lime water, as it will at a time, as a drink and repeated often is good in this disease. The warm bath should be used and the bowels kept open. Drink moderate draughts of sum arabic warm. When the pain subsides, use gentle physic.

A gentleman says he was relieved of this complaint of a number of years standing, by using tea with half honey and half sugar.

Sore Sickness.—Drink copiously of strong, green tea as often as the stomach will bear it. It is simple, but effective.

OVER THE HILLS AND FAR AWAY. A WORD ABOUT POCKETS.

Dear Social Corner Sisters:—I will write a few words about pockets. A man has something like a dozen pockets in a suit but if he should be deprived of one of them, how he would miss it.

But a great many women will get along without any, just because it is the fashion.

Votes for women may be all right, but if they want to fight for their rights, why not put down some of the senseless fashions which so many follow.

Now, I like a pocket and I think the kiddies should have pockets, too. I have two small grandchildren in my family, and as their strength don't allow me to do all their sewing, their dresses usually come in handy when I have a pocket, so I have to do some contriving.

whites stiff with a little sugar. Place in oven and brown lightly.

Lemon Syrup.—Six pounds of loaf sugar, 12 lemons. Grate the yellow rind on a grater, add 12 quarts of water in a preserving kettle; let it solve; boil until quite thick, skimming as the scum arises. Strain the juice of all the lemons; boil ten minutes; then bottle tightly and remember that one-third syrup two-thirds water.

Lemon Pickle.—Peel very thinly six lemons; take two cups full of salt in slices; remove the seeds. Put the peel and slices in a jar; sprinkle with two ounces of salt. Cover the jar and let stand three days.

Boil in one quart of vinegar six cloves, three blades mace, two or three shallots, two ounces of bruised mustard seed; pour the liquid over the lemon in the jar and when cold cover tightly. In one month strain and bottle the liquor for use on minced veal or cutlets. Use the lemon as a pickle.

To preserve lemon juice for future use it may be boiled down to half its bulk. This will keep indefinitely. It is used in making one teaspoon to a glass of water.

Snow Jelly.—Take one-half cup of gelatin dissolved in one quart of water; beat a foam with one-half pound of sugar; add the gelatin and the juice of four lemons; add a custard made of the yolk of the eggs.

Lemon Pudding can be made and is very good. Take a quart of milk and allow it to stand one-half hour; stir in a cup of sugar a rounded tablespoonful of butter, the yolks of eggs well beaten, the juice of a large lemon and one-half of the rind grated. Take in a buttered dish until just before serving add the top of the whites beaten with three tablespoons of sugar; brown in the oven. It is delicious.

Lemon put in water and let your wilted vegetables stand in it one hour will make them like fresh vegetables.

Lemon Shortcake.—Make pastry like any shortcake; put between layers the following: Grated rind and juice of one lemon; cream, mixed together, serve with sweet cream flavored with lemon.

In boiling tough meat, add a teaspoon of lemon in the water in which it is cooked.

To make Lemon Tea: Put in a teapot three teaspoons of tea; pour over three cups of boiling water; let stand in a warm place to steep five minutes; add a slice of lemon and a glass of lemonade in each cup of tea.

For Medicine: Lemonade—Use one lemon to two cups of water.

Seltzer Lemonade can be made by adding a pinch of salt to a glass of lemonade; the juice of one lemon to a glass.

Egg Lemonade can be made by using white of an egg beaten stiff, one tablespoonful sugar, one glass water, juice one lemon.

Best wishes to all. KITTY LOU.

FOR REAL ENJOYABLE PICNICS.

Dear Social Corner Sisters: For real enjoyment, the picnic luncheon should be simple. Potatoes roasted in the coals, a baked ham, a cold chicken, over the coals or in a brick oven, bacon, a cold chicken, coffee or cocoa made in a gipsy kettle, are infinitely better than a picnic of cold meats, carefully prepared beforehand at home.

The reason why mothers or aunts often say "No" to a picnic is not that they are afraid of the children, but that there is not time to prepare the luncheon; they do not realize that to prepare the supper luncheon on the grounds is half the pleasure. So instead of taking the time to make sandwiches, take a loaf of bread and a square of butter, cut off a slice and toast it and slice it with a jackknife at the picnic.

Take the coffee in a little tin such as samples of baking powder come in, and the sugar in a similar box. Cold meat, sliced, and a can of baked beans—any of these things make good picnic fare. Eggs are easy to get on a picnic, and easy to cook.

A good picnic kit consists of six tin spoons, six tin knives and forks, a light frying pan with a hole in the handle through which to pass a string. Boiled mutton with flour and taken in the first stage of dysentery is in all common cases an invaluable remedy. Boiled milk without flour is too harsh. Fruit all other foods.

Greaser: Lime water, as it will at a time, as a drink and repeated often is good in this disease. The warm bath should be used and the bowels kept open. Drink moderate draughts of sum arabic warm. When the pain subsides, use gentle physic.

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OVER THE HILLS AND FAR AWAY. A WORD ABOUT POCKETS.

the same landscape which greeted the eye of our ancestors.

As we peep into the old fireplace in the kitchen and imagine the "goodies" that were once baked in the brick oven, we realize the space of 280 years has made much progress in modern conveniences.

The old-fashioned lilac bush stands by the front door, it also being a descendant of many generations, and close by the old picket fence. We see the Tiger lilies nod their yellow heads in all their beauty and freshness of the season, and as we look up on these things we wonder when and by whose hand they were planted.

To those who have visited Cape Cod, either a part of it or to the tip, at Provincetown, will agree that the term "quaint" is justly applied. Many old landmarks, not only old houses, but old churches, but queer looking windmills may be observed all along the route, the entire length of the cape.

The cranberry bogs are frequent reminders of the past, and we shall see their products in the markets and groceries of our own home town and cities.

Provincetown there is much to interest those who claim their ancestry from the Pilgrims. The Pilgrim Memorial monument, is a most imposing sentinel, erected on a bluff near the harbor, in honor of the Pilgrims who first cast anchor Nov. 2d, 1620.

The view of the ocean at the tip of Cape Cod is one of the widest expanse of any point on the Atlantic coast.

Near Bourn the canal cuts through the sand dunes, practically to Cape Cod on an island. As I went by trolley from Buzzards Bay to Fairhaven, I found it a most delightful little town. Though several small villages, many of them bearing an Indian name, and suggestive that people of the present generation are no different from those of past generations.

As I passed by a plain and neat looking little country home, I observed a sign near to the front door which read thus: "Boots and shoes mended for Cash."

I enjoyed one of the famous clam-bake dinners at Fort Phoenix, near Bedford, also visited the historical ruins and saw many relics of interest connected with the old whaling seaport town.

As I crossed the state of Rhode Island and entered again into Connecticut, I felt satisfied and enjoyed all my trip; but the home lies are most attractive, for where the heart is there is content to abide.

Best wishes to all. JENNIE.

ATTRACTIVE AND SALEABLE ARTICLES.

Dear Social Corner People:—While visiting Sunbroom Sue, I became interested in the Social Corner and the enthusiasm and good will shown in your efforts to help the poor and needy, like to belong to the Social Corner family, so am sending a letter upon attractive and saleable articles for Christmas and New Year's gifts for the person who plans ahead.

For the girl friend, an attractive gift is a pair of ribbon slippers made by gathering loosely 2-1/2 inch ribbon to the heel, and stitching the ends to the heel. Elastic is run through a hem in the top, and a baby-ribbon rosette, each loop knotted once in center, is caught to the front of slipper.

A chafing dish cover is easily made from 3 yards of Russia crash, 21 cents per yard. Allow enough distance to extend from belt in back to shoulders.

Make a large loop enough to slip easily over the head. Make a 2 inch hem at bottom, and finish neck with binding, feather stitch hem or crochet edge.

Make a 2 inch wide belt. Fasten to left side back, and extend across front to right side back. A large pocket is often added to right side. A cross-stitch design is then carried out on front and in the corners. If not too elaborate, part may be applied to belt. Cross-stitched blue tea-sets, blue birds, or flowers make the most appropriate effects.

A dresser tray for pins, etc., is most attractive made from an oval embroidery hoop, a little baby ribbon and a piece of blue ribbon. Wind both hoops with narrow ribbon to match room. Sew tightly across the bottom of small hoop, a large enough piece of appropriate ribbon to hold the hoop in place. Snap outer hoop on and fasten a tailor bow to each end. Stand on four small glass push pins, stuck between the hoops.

Shoes at the new prevalent high prices, a pair of shoe-trees finds a most welcome reception, as they preserve the shape of the shoes wonderfully. A dainty pair may be made by winding with a button-hole edge finish the steel part of the tree, with raffia. Add 1-2 inch ribbon bows at each end.

All sorts of crocheted articles are especially called for now, and a successful crocheter for the housewife is a much sought after person. A pair of Turkish bath mitts with top edges crocheted with colored "Electric" silk. Six-inch squares, each with a more light in same place, followed by six of same placed 1-2 inch or less beyond, make the edge. Then cross-stitch a small design on each mitt.

Once around with inch wide satin ribbon to match color scheme.

A Turkish guest towel and face cloth are also made by using same stitch as above, entirely around the edge. The Turkish towel is made of fine steel crocheted needle, and cross-stitching a small design in one corner of each, the same design on each piece. The Turkish face cloth is made to match tied with inch wide ribbon make an extraordinary gift.

When there is a small baby in the house a mother enjoys using the following: A double faced Turkish set consisting of a lap blanket, about one and one-half yard square, two face cloths and two bath towels. The Turkish set for one dollar; plus for a girl, blue for a boy, latest arrangement of colors is carried out in a crocheted edge on each piece and in the Turkish design, one in each corner of the lap blanket and one on each other article. Designs are not necessarily alike. At present it is hard to purchase Turkish canvas with the blue guide lines as it is of foreign make, but a cheaper home manufactured scrim is being used with as fine results and it comes out more easily.

and crosswise to hold in place. Water softens the material and there is nothing as fine for cut glass, dainty china, or more place for the seekers.

They are indispensable to the housewife after once tried. Hoping these suggestions will prove worth while to others as they have to wait.

BUSTY BETTY.

AN AUTO TRIP TO THE ADIRONDACKS.

Dear Friends of The Social Corner: Vacation being over, and once more settled at home, my thoughts turn toward the people of The Social Corner and I have a brief communication to add.

My summer has proved very pleasant in every way. A motor trip to the Adirondack Mountains was one interesting feature. Passing through the beautiful scenery of the Berkshire Hills, we went on to Schenectady, N. Y., which requires a day.

After leaving Schenectady, the Adirondacks soon became visible, and gradually we find ourselves encircled by the towering peaks, as we look up; and below are many beautiful lakes. A distance of 150 miles takes us into "Cascades Lake House," where we spend the night in the heart of the mountains, 35 miles from a railway station.

Our time being limited, we could not journey much farther north, but on our return, we passed "Lake Placid," which is ten miles from "Saratoga Lake," the noted health resort, established by Dr. Trudeau, and from there returned to Schenectady.

Aunt Mary and I, I hope you are planning for an October picnic. Am hoping you have not set the date for the first week in October, as the state convention of the K. K. K. is being held at Williamstown the 4th and 5th. Judith and I am anxious to attend your picnic if we can arrange to do so.

Kindest regards to all. LUCILLE.

GREETINGS FROM ROMELIA.

Dear Social Corner Sisters: Have not written for a long time. But will have to tell you Sisters that were not at Olga's picnic you certainly missed a jolly good time and a jolly lot of sisters there were.

Bachelor Maid: Wish you had a phone. Would like to talk with Grandma and tell you how I am. Olga: I never shall forget your picnic. I had a lovely time.

Lonesome Pine: I don't see how you can get lonesome with such a jolly lot of sisters.

HOW TO SPEND VACATION DAYS.

Dear Sisters of The Social Corner, especially Pocahontas and Hiawatha: After reading many articles in the Social Corner, I wish to share the pleasure by becoming a contributor. Am sending my first article: "How to Spend Vacation Days."

The most enjoyable, healthful way of spending part of your vacation is to become a "Camp Fire Girl." It seems more difficult than it really is. A few girls of your town can start this movement and then carry it out on their pleasure that you will find many new members willing to join.

Think of the good times you can have studying nature and "building your health on those delightful excursions." It is best to have a chaperon or guardian to take all difficulties to. Of course, mother can't spare many of the whole vacation, but if you do have don't you think this would be a delightful way of disposing of it? Hoping someone will profit by it? HACHEE.

CATCHING THE COLT.

Dear Social Corner Editor: With forehead stars and silver tail, and three white feet to match, the gay little colt, which I call none of us could catch.

"I can," said Dick, "I'm good for that." He slowly shook his empty hat, "He'll think it's full of corn." He stood back and she will come to me. Her head that shy, proud creature raised, as "mid the daisy flower she grazed, for the housewife is a much sought after person. A pair of Turkish bath mitts with top edges crocheted with colored "Electric" silk. Six-inch squares, each with a more light in same place, followed by six of same placed 1-2 inch or less beyond, make the edge. Then cross-stitch a small design on each mitt.

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An inexpensive and most attractive breakfast set is made from 6 yards of Japanese toweling at 9 cents per yard, 12 inches wide. Either blue stork or blue design on white background may be secured at any linen counter. Cut two runners 2 yards each and hem-stitch ends. Cut four squares and four rectangles, each 12 inches square. These may be used for doilies between crossed runners, or if but 3 or 4 are to be served may be used as napkins. In the center of each square and rectangle, a piece of white linen cut with scalloped edges and pieced edge crocheting in mercerized cotton, making a daisy design. A piece of white linen simply 5 single stitches taken in the material over a narrow rolled hem, then three chain stitches caught in the same part of material and repeated. This set had a 24 inch center piece, 6 plate doilies, 6 bread and butter doilies, and six cumblers and doilies only, as a more elaborate set would be required for a more elaborate luncheon. A suggestion for a larger set would be to make 6 finger-bowl doilies in addition to above, either crocheted a fancy edge or sew on inch wide Cluny lace around each piece.

For the kitchen a most unique dishcloth is made by folding 12 thicknesses of the yard of toweling into 12 inch squares and stitching around edges.

While waiting for the dungeon explorers to return I watched the many

that were coming and going. They all looked like a nice class of people. Once a place of suffering and torture, now a place for pleasure seekers.

I collected some flat stones containing particles of copper and consented to have my picture taken within the walls.

Another place of interest was the immense tower on Talcott mountain, built and owned by one family. The private driveway through the side of the mountain, all showed what enterprise and money could do.

There are many scenes of grandeur and beauty in Connecticut and it pays well in these days of auto travel to visit them.

Winsted and the Canaan valley with many others have fine scenery. Long may the Social Corner exist to scatter sunshine in the home circle. GREAT GRANMA.

A WORD ABOUT FRUITS.

Social Corner Sisters: We all know fruit ought to be cheaper than it is and be eaten more for the seekers.

There is much to be said about fruits, and I will try to say something interesting.

The best time to eat fruit is said to be about an hour before meals, on retiring at night and the first thing on rising in the morning.

Many epicureans claim that fruit possesses more flavor when served cool but not ice-cold, and that to serve pieces of chopped ice on melons or berries is to rob them of much of their goodness.

In boiling or stewing fruits the sugar should always be added after the fruit is in the pot, and the water added during the cooking more sugar is needed.

Stewed apples are among the most wholesome and most digestible of food products. Children and invalids are seldom harmed by them, even when other fruits might not agree.

Apples are more than 80 per cent water. Watermelon—rightly named—contains more than 92 per cent of water.

The quickest way to peel peaches and plums is to immerse them quickly in boiling water, when the skin can be removed very easily. If done quickly this process will not soften the fruit.

Pounding for pound figs are more nourishing than bread. There is no good reason why we do not eat figs as often as many figs as we do.

If we ate more fruit we should spend less money for patent medicines. JANE.

A PREVALENT IMPRESSION.

Sisters of The Social Corner: There is a prevalent impression, but a false one, that peaches do not make good jelly. After you have canned peaches, pickles, or any other fruit, wash the water in a bucket or two and make a great crock of peach butter, try our way of making the clear, fragrant, quivering peach jelly.

To each half peck of pared, stoned and quartered peaches allow one cup of water and twelve cracked kernels of wheat. Put the fruit in a crock and in a kettle of boiling water. Cover it closely and let the water boil an hour. By then the peaches will be soft and the water will be down. Pour the fruit into a jelly bag and hang up to drip.

To each pound of the juice thus strained add one cup of one lemon. Heat the juice in a porcelain kettle, and when it boils add a pint of sugar to each pint of peach juice. Continue boiling rapidly, and continuously until it jellies. Skim the froth as it rises and test after it has boiled fifteen minutes. To test, pour a little in a clean, cold dry glass and cool it; scrape it to one side with a spoon, and if it seems partly solid it is done; if it remains liquid continue boiling rapidly for another hour. By then the peaches will be soft and the water will be down. Pour the fruit into a jelly bag and hang up to drip.

If you never baked any peaches, try this: Wash some fine ripe peaches, but do not pare them. Place in a deep hot water, sprinkle generously with light brown sugar, nearly cover with cold water and bake in a slow oven until tender. Haste frequently, and when necessary and serve with cream either plain or whipped.

I dearly love green corn fritters. Cut from the top of one ear of corn, beat together a cupful of milk, two tablespoons of melted butter, one egg, whipped light, salt to taste, and enough flour to make a stiff batter. Into this stir the grated corn. Beat hard and bake on a soapstone griddle.

HANNAH WHO.

SOME OTHER THINGS SARAH ANN SAYS.</